



ROSÉ

Valle de Uco | Mendoza - Argentina



VINTAGE	2018
VARIETALS	60% Malbec y 40% Pinot Noir
REGIONS	Uco Valley
ELEVATION	1,200m (average)
HARVEST METHOD	Hand-harvested
VINIFICATION	Hand picked and destemmed. Pressed at low pressure. Cold maceration with dry ice for 1 hour. Selected yeasts. Fermented during 25 days at 12°C.
ANALYTICS	Alcohol: 13,2% Acidity: 6,40 g/l
OAK AGEING	None
TASTING NOTES	Elegant salmon color. On the nose it shows a delicate, subtle florality with aromas of strawberry and cherry. In the mouth, its fresh and juicy acidity pair perfectly with flavors of strawberry and red currant. Very good balance and structure. Its pleasant texture on the palate makes it versatile for pairing or to enjoy alone
FOOD PAIRING	Smoked salmon, Asian food, grilled white meats, hard cheeses.